

# BLOCK RANGE

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Expect terroir, typicity and an element of craft. Unique single blocks from our estate, selected for their flavour and structure. A refined and complex range that elevates cuisine.

## E BLOCK SAUVIGNON BLANC 2023

### Winemaking

Harvested at peak flavour maturity from our E Block Vineyard Block in the Waihopai Valley. Gentle juice extraction, cold settled and fermented in stainless steel tanks and 20% in French oak barrels with a range of aromatic yeasts. The wine remained on fine yeast lees for 6 months before final blending.

### Vintage

An excellent flowering period and consistent rainfall resulted in even crops and healthy canopies. As a result, our start date was later, giving the fruit extra 'hang time' to develop more flavours across all varieties.

### Aroma & Palate

Lifted floral notes, grapefruit and white peach. Distinctive flavours of passionfruit and sweet lime intermingled with layers of minerality. The mid palate is rich and textured with a mouth-watering acidity

Suitable for vegans/vegetarians.



|                 |                                       |
|-----------------|---------------------------------------|
| REGION:         | Marlborough - Waihopai Valley         |
| VINTAGE:        | 2023                                  |
| HARVESTED:      | 1 - 7 April                           |
| BRIX:           | 21.5 - 22.5 Brix                      |
| ALCOHOL:        | 13%                                   |
| pH:             | 3.0                                   |
| TOTAL ACID:     | 6.77 g/l                              |
| RESIDUAL SUGAR: | 1.4 g/l                               |
| WINEMAKER:      | Wendy Stuckey and Emily Gaspard-Clark |
| VITICULTURIST:  | Adam McCone                           |

